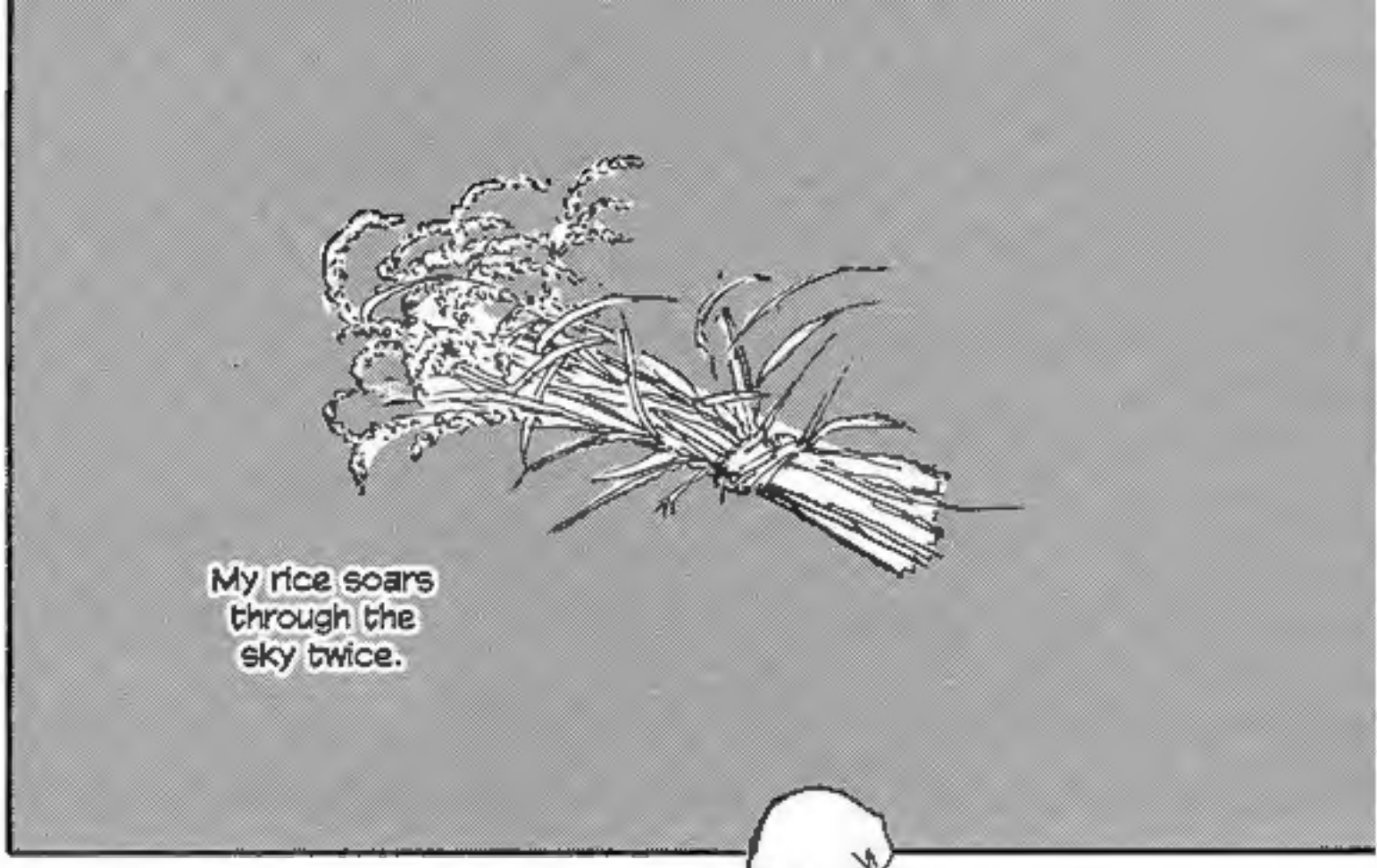
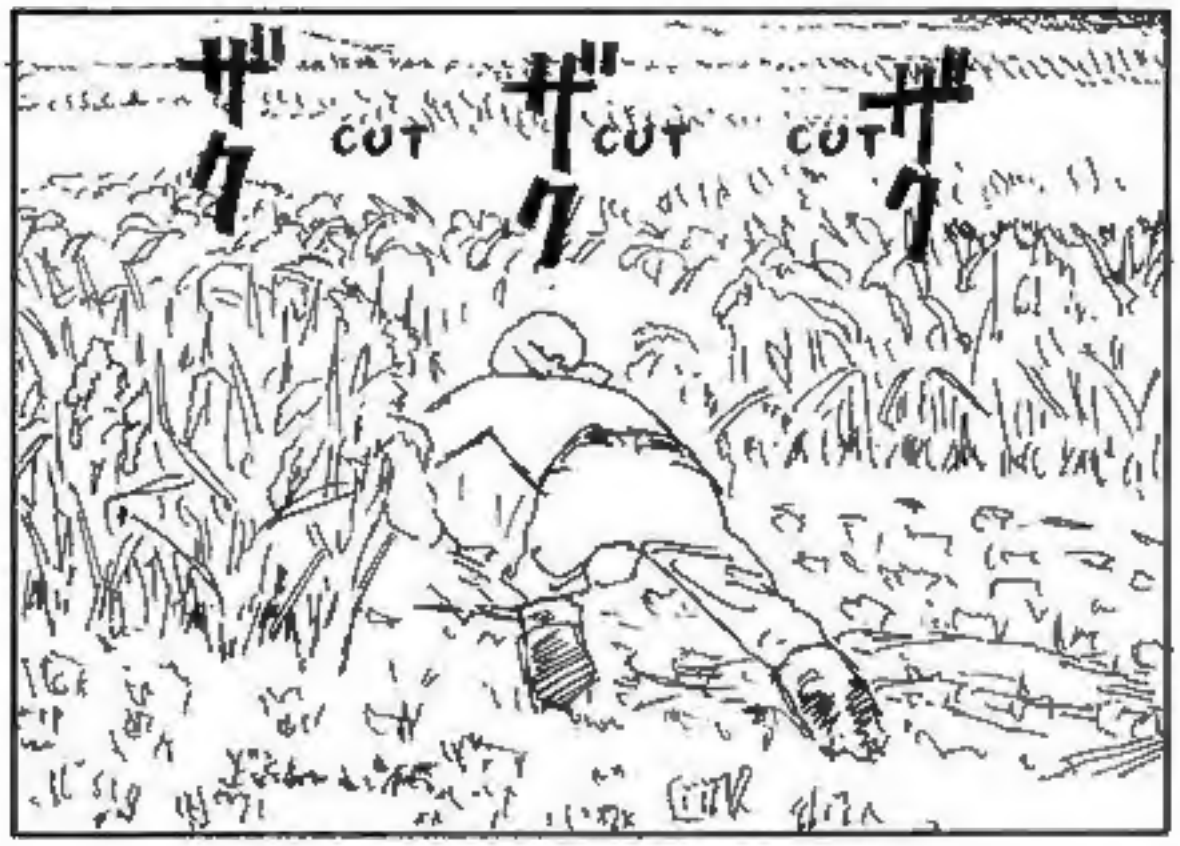
Little Forest

リトル・フォレスト

13th dish
Walnut Rice


My rice soars through the sky twice.
The seedling bundles are thrown at equal intervals along the paddles.
The first time is when it gets planted.
SPLASH
This eliminates the extra work it would take to go back and forth to get the seeds.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CUT
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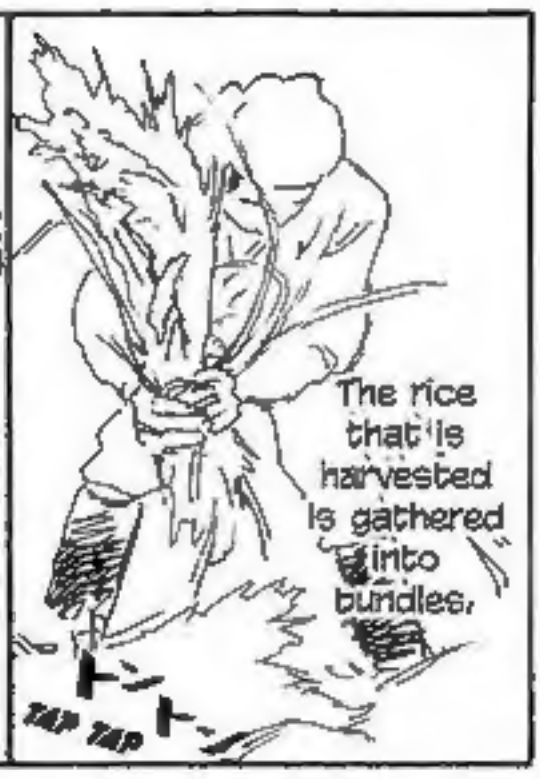
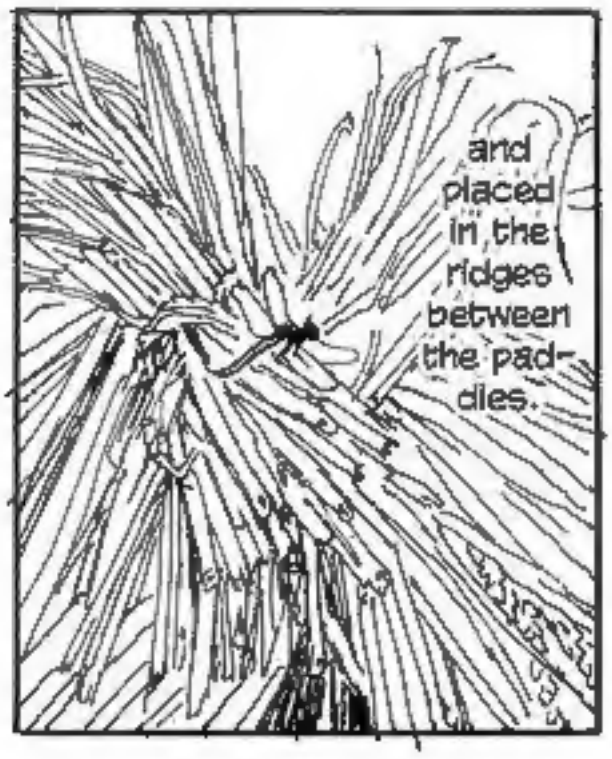
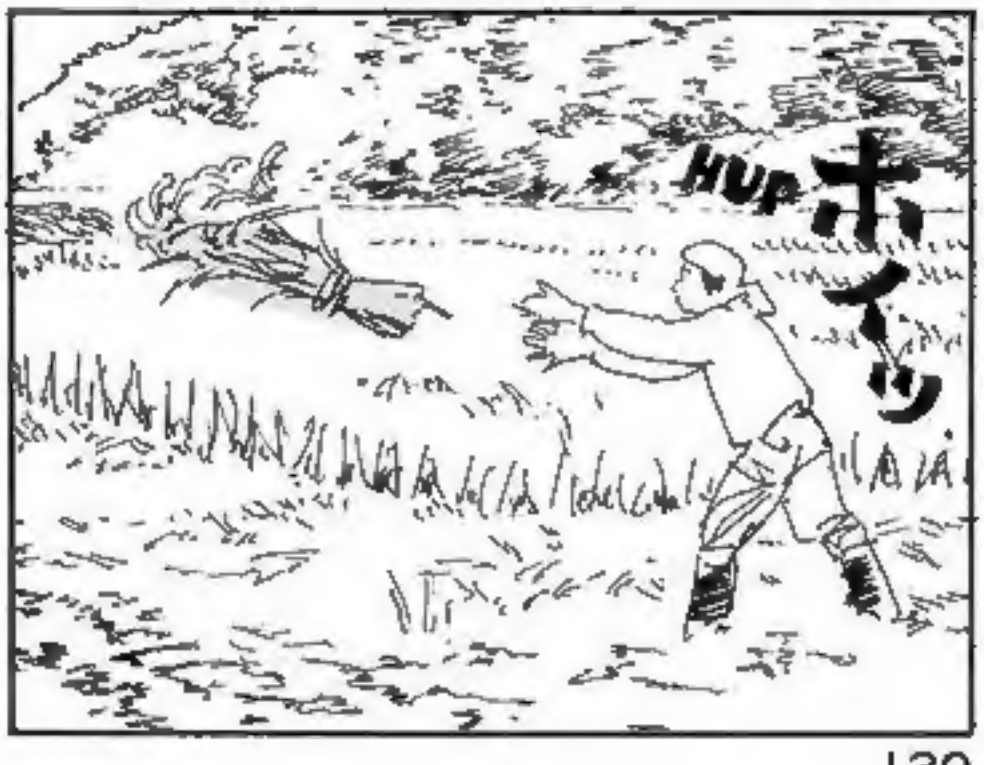
The second time is when the rice gets harvested.

bound with straw.

くるっ
TWIRL


The rice that is harvested is gathered into bundles.
トントン
TAP TAP


and placed in the ridges between the paddies.

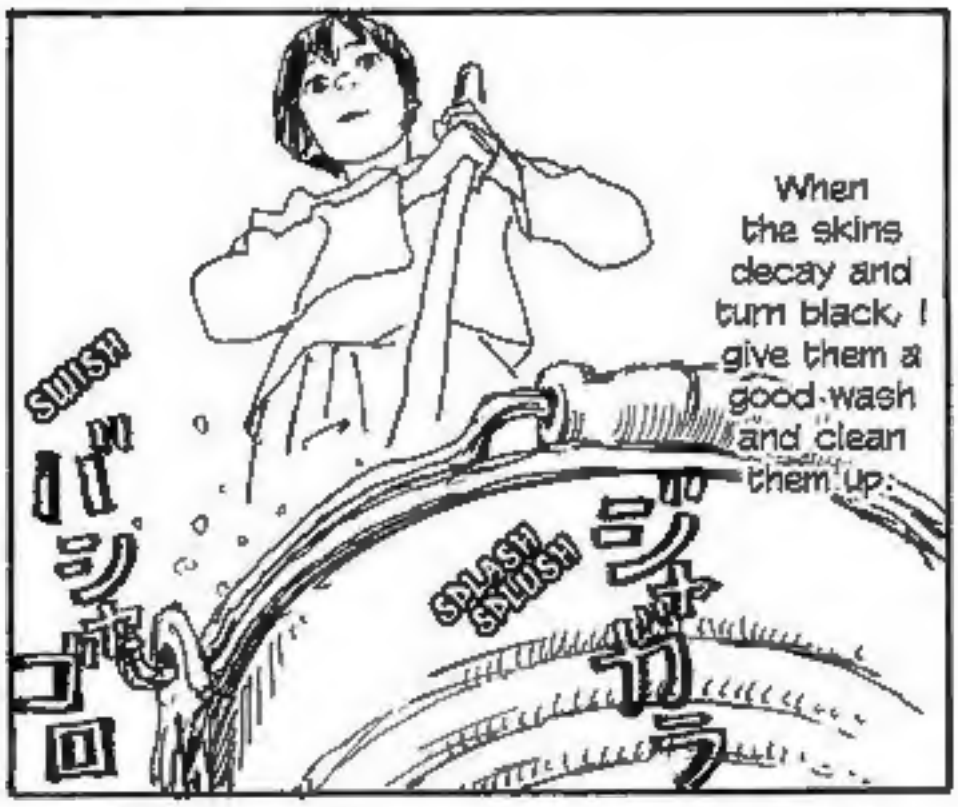

HUP
ポイッ

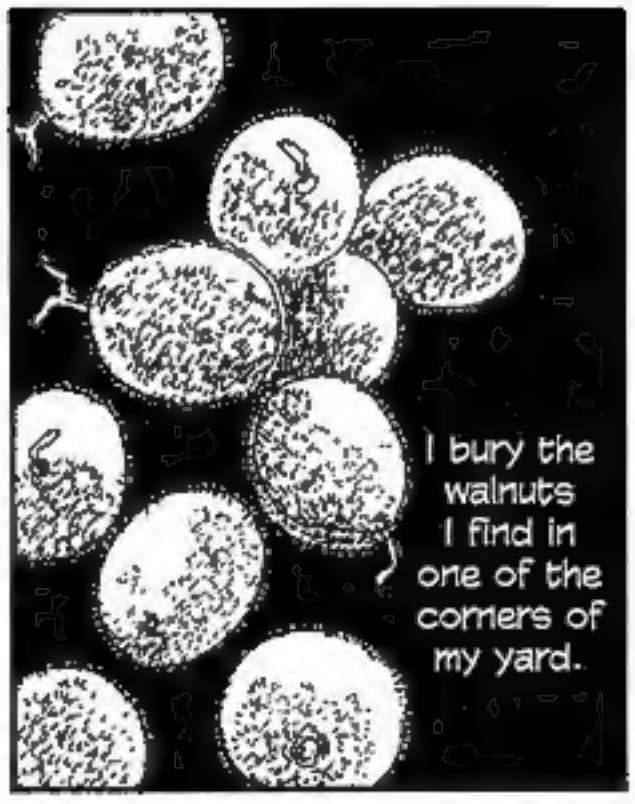
Now then...

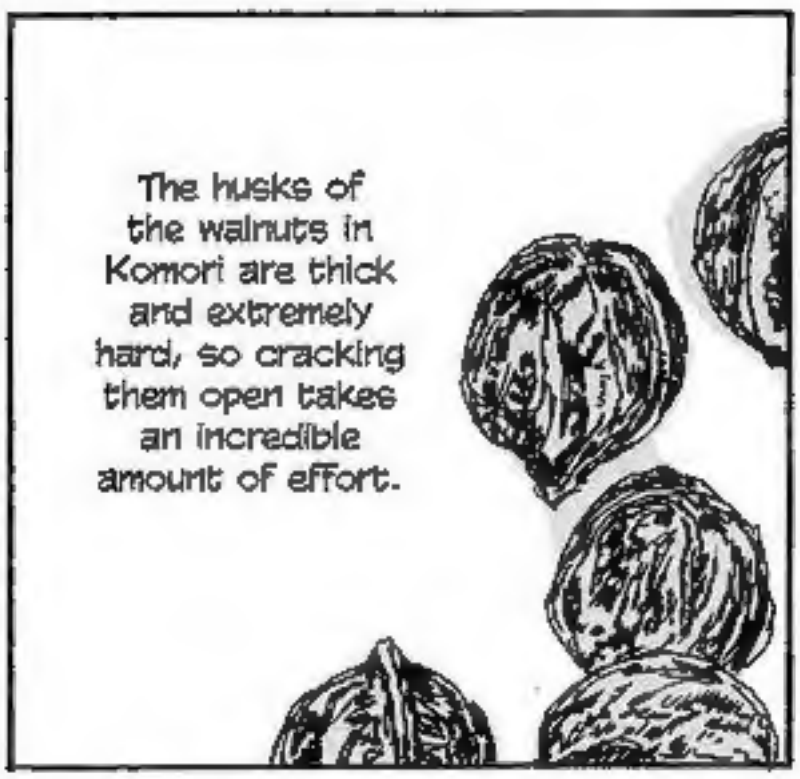
I always have walnut rice for lunch when I take care of the harvest.

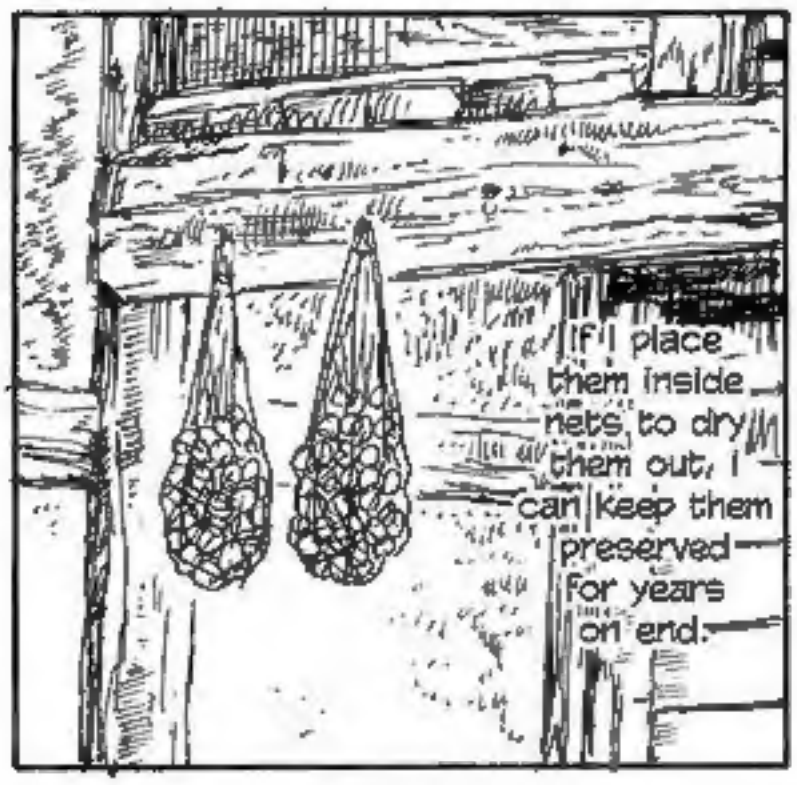
Gathering the walnuts that have fallen along the muddied sides of the roads is a competition with the animals.

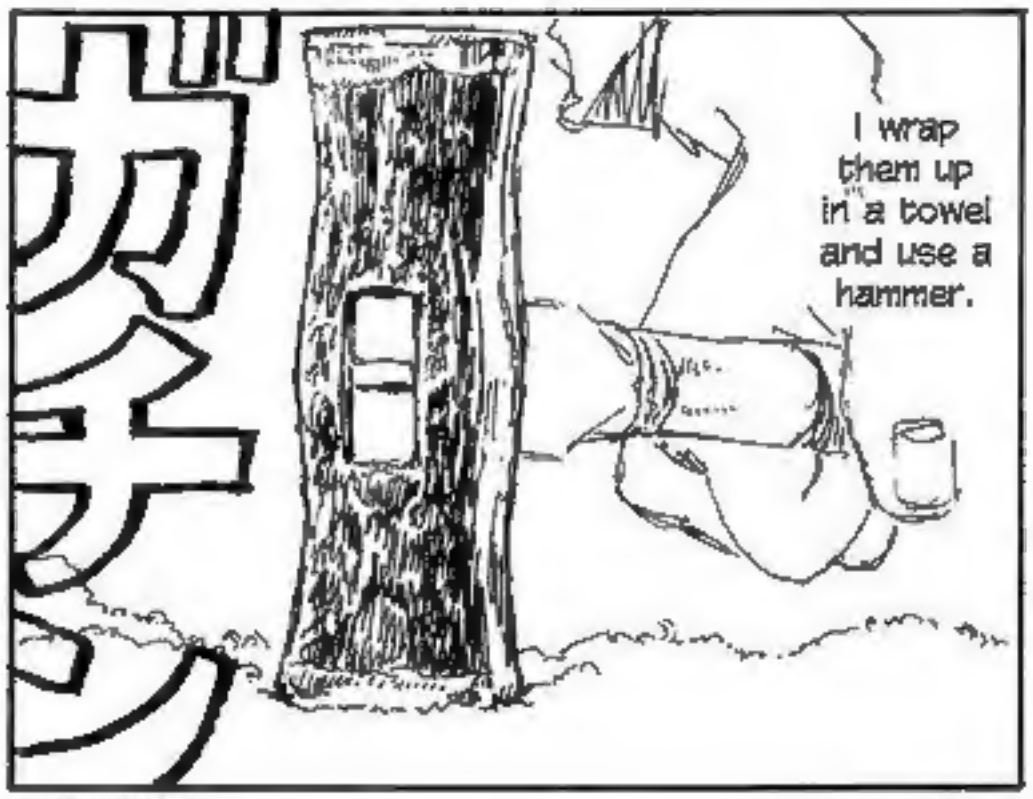
The sampling of this year's wares is once again a difficult task.


SWISH
When the skins decay and turn black, I give them a good wash and clean them up.
SPLASH SPLISH


I bury the walnuts I find in one of the corners of my yard.


The husks of the walnuts in Komori are thick and extremely hard, so cracking them open takes an incredible amount of effort.


If I place them inside nets to dry them out, I can keep them preserved for years on end.


I wrap them up in a towel and use a hammer.

and mix it into rice that I've washed.

Then I crush them into a paste with a mortar.

GRIND GRIND ゴスリ ゴスリ

I separate the fragments of the husk carefully.

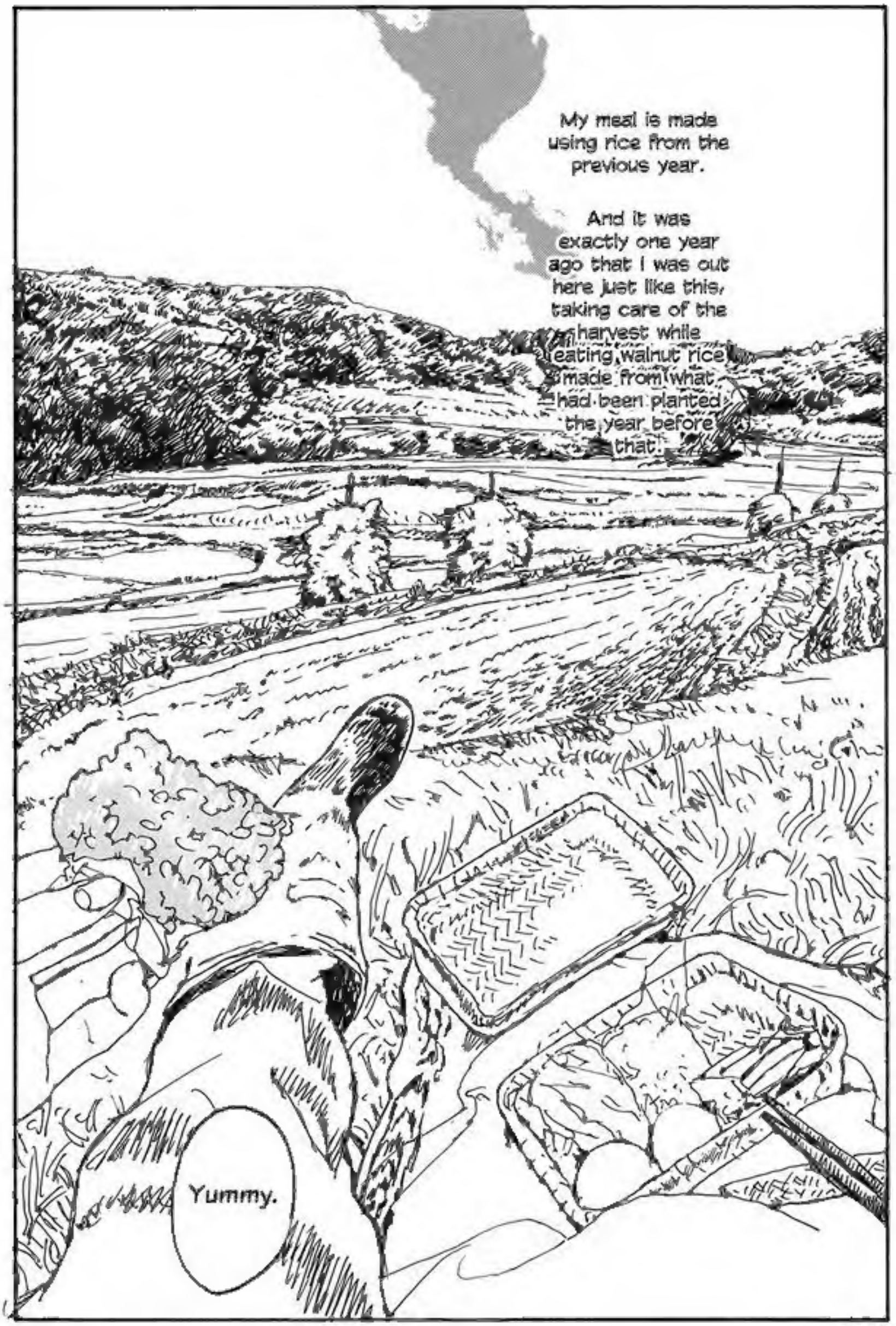
If any get left then I'll chip my teeth on them.

It's fragrant, has a lot of flavor, and is really good.

For every ten parts of rice I use two to three parts of the peeled walnuts, a bit less than one part of soy sauce, and just a bit of sake.

I add sake and soy sauce for flavor and cook it.

Time to eat!


My meal is made using rice from the previous year.
And it was exactly one year ago that I was out here just like this, taking care of the harvest while eating walnut rice made from what had been planted the year before that.
Yummy.

THUD

Hup

RUSTLE

Ichiko-chaaan!

rustle

I stack the bundles of rice to dry on every other one of the pillars that stand along the paddies.

You sure got a lot done.

Yeah, somehow. I managed my own, anyways.

...Oh.

There's nobody like that for me.

Yeah...

The city folk who took care of you sure will be pleased if you send some out to them.

Hey, when I wasn't around, did you still plant the seeds, and harvest the rice, and gather the walnuts, and...

That's right, we started doing it that way before you were even born. Years and years and *years* ago.

END

Wet the rice and then strain it.

Black Sesame Rice

Rice	3 liters
Black sesame	1/3 liter
Soy sauce	1/3 liter
Sugar	A little less than 2 tablespoons

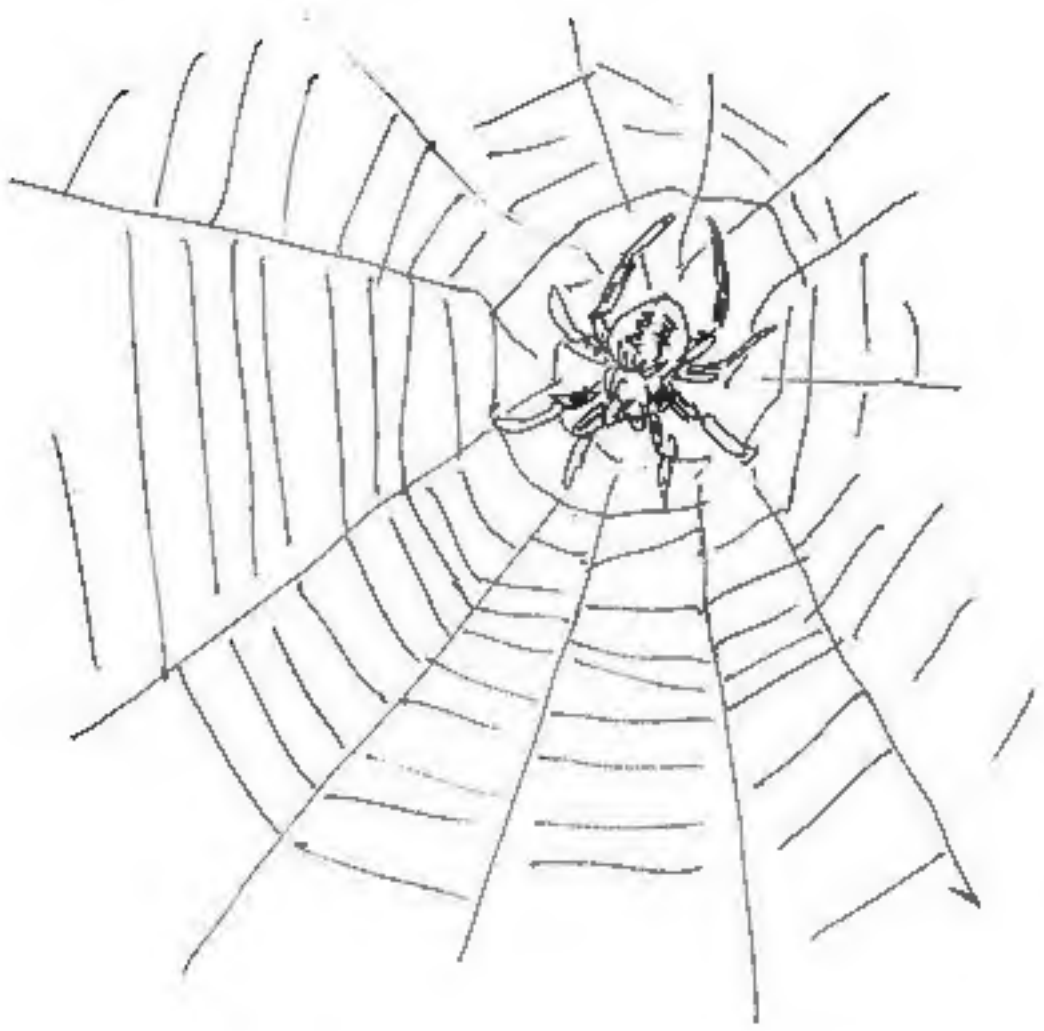
2

Roast the black sesame, grind it coarsely, then add the soy sauce and sugar.

3

Mix it into the rice and cook it with the normal amount of water you would use.

You can use black sesame in place of walnuts and make black sesame rice, too.



The orb-weaver spiders spin large circular webs under the overhangs or around trees during the summer evenings. These are places where people pass through all the time. It's such a bother when you wake up in the middle of the night to go to the bathroom or something and walk into one. (My bathroom is located outside the entrance). But it must be a bother for them to have the web they spent so much time weaving broken as well.